

Balsamic Reduction

Prep Time: 5 min Cook Time: 7-10 min

Ingredients:

Balsamic Vinegar

Maple Syrup (can use sugar free if preferred)

Dark Brown sugar (light brown sugar can be used if you don't have dark)

Pour ½ c. Balsamic vinegar into saucepan

Add 2 T. Maple syrup to Balsamic vinegar

Add 1 heaping T. dark brown sugar to Balsamic vinegar

Gently whisk sugar and maple syrup into Balsamic vinegar until sugar is mostly dissolved.

Turn burner on med-hi heat and bring mixture to a boil.

Reduce heat to a simmer (should still be bubbling, but not boiling).

Continue reducing mixture until thick enough to coat the back of a spoon.

Pour into gravy boat or other container and set aside to cool.

Remember, reduction will thicken quite a bit once cooled.

Can be used to drizzle over meat or figs, or can be combined with your favorite oil and a little salt and pepper to make an excellent salad dressing. There are countless things this reduction can be used for. Use your imagination!